

SNACKS

Hereford OBE organic grass-fed beef sliders (2 pieces) Pickles, aged cheddar, romaine lettuce, hand cut fries	118
Crab cake sliders (2 pieces) Kumato, yuzu kosho-mayo	88
Black cod rillette with lavash	118
Spanish meatballs Ibérico pork, pimiento del piquillo sauce	98
Crispy Spanish anchovies Pimiento del piquillo mayo	128
Chorizo and manchego cheese toasties	88
Manchego cheese toasties (V)	68
Snack platter for 2 Crispy Spanish anchovies, Ibérico pork meatballs, chorizo and manchego cheese toasties, bresaola beef	328

CHARCUTERIE

Spanish 48 months cured Ibérico ham carved to order (50g)	228
Spanish Ibérico de Bellota chorizo (70g)	108
Spanish Serrano ham (70g)	98
Italian air-dried bresaola beef (70g)	108
Spanish anchovies from the Cantabrian Sea in olive oil	128

Served with a bowl of assorted artisan olives, pickled garlic, candied pecans and lavash

COLD SEAFOOD

Freshly shucked seasonal oysters market price	
Alaskan king crab legs (200g)	298
Poached whole Canadian lobster (450g)	268
Poached New Caledonia prawns (2 pieces)	88
Hand dived scallops (2 pieces)	98

APPETIZERS/ SOUP/SALADS

Cobb salad US romaine lettuce, Serrano ham crisps, quail eggs, avocado, ranch dressing, croutons	138
Locally sourced littleneck clams (300g) Garlic and white wine butter sauce	108
Burrata cheese with heirloom tomatoes, basil, bruschetta (V)	128
Hereford OBE organic grass-fed beef tartare Smoked paprika	128
Vegetable soup (V) Our soup is made with only the best seasonal vegetables available. Please ask your server for today's soup. Our soup is 100% vegetarian.	78

MEAT / FISH

Confit salmon and New Caledonia prawns Chorizo and manchego sauce, creamed potatoes, parmesan crisp and grilled broccolini	198
Miso marinated black cod New Caledonia prawns, avocado purée, wakame seaweed, potatoes	288
Grilled organic chicken breast Puff pastry, black termite mushrooms, heritage carrots	208
Braised Ibérico pork cheeks Organic spelt, chanterelles, grelot onions	208
Steak and chips Hereford OBE organic grass-fed beef rib eye (200g), garlic purée, hand cut triple cooked chips	298

SYMPHONY of SEAFOOD

\$788 (FOR TWO)

Served with two glasses of Perrier-Jouët Champagne

Fresh Chilled Seafood
Freshly shucked seasonal oysters (4 pieces)
Alaskan king crab legs (200g)
Poached whole Canadian lobster (450g)
Hand dived scallops (2 pieces)
Served with three sauces:
cocktail, yuzu kosho-mayo, bergamot ponzu

Steamed Seafood Pot
Locally sourced littleneck clams (300g)
Garlic and white wine butter sauce
Served with freshly baked sourdough bread

PASTA / RICE

Porcini open face lasagna (V) Homemade porcini lasagna, garlic purée, black truffle, black termite mushrooms, Parmigiano Reggiano cheese	168
New Caledonia prawns tagliatelle Homemade pasta, New Caledonia prawns, semi dried tomato, chilli, tomato sauce, Parmigiano Reggiano cheese	188
Sweet pea & goat cheese Acquerello risotto (V) Garden pea purée, edamame beans, Sainte-Maure goat cheese	158

SIDES

Homemade bread Whipped butter	38
Sautéed broccolini with toasted almonds	58
Sautéed shiitake, button, and black termite mushrooms Garlic & parsley	58
Truffled mashed potatoes	58
Hand cut fries	58

CHEESES

Selection of 2 for \$118 / 4 for \$188
Mimolette - French / Cow
Reblochon - French / Cow
Gorgonzola - Italian / Cow
Camembert - French / Cow
Manchego - Spanish / Sheep
Comté 2 years aged - French / Cow
Served with quince jam and lavash

DESSERTS

Baked New York cheesecake Raspberry sorbet	78
Soft dark chocolate torte Vanilla bean ice cream	78
White forest cake Cherry sorbet	78
Strawberry and Champagne mousse cake Pistachio gelato	78

ORGANIC HEREFORD BEEF

OBE organic hereford cattle roam freely around 7 million hectares of unbroken wilderness in the heart of Australia. As the cattle graze on more than 250 different species of grasses and flowers, they help to conserve a rich biodiversity and create beef rare in its quality, ecological purity and nutritional density.

SUSTAINABLE SEAFOOD

We are committed to sourcing only sustainable seafood. We take great care to understand the source of each item and to ensure that it has been caught or farmed in an ecologically-friendly way. Our Chef will be happy to discuss with you our concerns for each species, and our requirements for their protection.

小食

迷你澳洲赫里福德 有機草飼牛肉漢堡 (兩件) 酸青瓜, 車打芝士, 羅馬生菜, 手切薯條	118
迷你蟹肉漢堡 (兩件) 西班牙黑蕃茄, 柚子胡椒蛋黃醬	88
黑鱈魚醬配烤薄脆餅乾	118
西班牙黑毛豬肉丸 西班牙煙燻紅椒醬	98
酥脆西班牙鯷魚 西班牙煙燻紅椒蛋黃醬	128
西班牙辣肉腸配曼徹格芝士多士	88
曼徹格芝士多士 (V)	68
精選二人小食拼盤 酥脆西班牙鯷魚, 西班牙黑毛豬肉丸, 辣肉腸配曼徹格芝士多士, 意大利風乾牛肉	328

冷肉盤

西班牙黑毛豬火腿 (48個月, 50克)	228
西班牙辣肉腸 (70克)	108
西班牙白毛豬火腿 (70克)	98
意大利風乾牛肉 (70克)	108
橄欖油漬西班牙鯷魚	128
配搭橄欖, 醃大蒜, 蜜餞山核桃及烤薄脆餅乾	

海鮮冷盤

新鮮即開生蠔	時價
阿拉斯加蟹腳 (200克)	298
原隻加拿大龍蝦 (450克)	268
新喀里多尼亞大蝦 (兩隻)	88
手捕扇貝 (兩隻)	98

前菜 / 湯 / 沙律

美式生菜沙律 美國開邊羅馬生菜, 西班牙火腿脆片, 鵝鶉蛋, 牛油果, 牧場沙律醬, 脆麵包	138
蒜蓉白酒牛油汁煮本地短頸蜆 (300克)	108
布拉塔芝士配英國純種蕃茄, 羅勒, 烤麵包 (V)	128
澳洲赫里福德有機草飼生牛肉他他 煙紅椒粉	128
精選菜湯 (V) 以最優質的時令蔬菜為您烹調。請向您的 服務員查詢是日精選。所有菜湯皆為100% 全素。	78

主菜

油漬三文魚及新喀里多尼亞大蝦 配西班牙辣肉腸及曼徹格芝士醬, 奶油薯蓉, 巴馬臣芝士脆片及烤花椰菜苗	198
西京味噌黑鱈魚 新喀里多尼亞大蝦, 牛油果醬, 海苔, 薯仔	288
香煎有機雞胸 千層酥皮, 雞縱菌, 胡蘿蔔	208
嫩西班牙黑毛豬面頰 有機小麥, 雞油菌, 奶油洋葱	208
牛扒配薯條 澳洲赫里福德有機草飼肉眼牛扒 (200克), 蒜泥醬, 秘製薯角	298

精選環球 海鮮套餐

\$788 (二人份量)

配Perrier-Jouët「巴黎之花」香檳兩杯

海鮮冷盤

新鮮即開生蠔 (四隻)
阿拉斯加蟹腳 (200克)
原隻加拿大龍蝦 (450克)
手捕扇貝 (兩隻)

配搭以下三款醬汁:
雞尾酒汁, 柚子胡椒蛋黃醬, 佛手柑醬

海鮮蒸鍋

蒜蓉白酒牛油汁煮本地短頸蜆 (300克)
配新鮮香烤酸麵包

意粉 / 意大利飯

自家製牛肝菌千層麵 (V) 蒜泥醬, 黑松露, 雞縱菌, 帕爾馬巴馬臣芝士	168
新喀里多尼亞大蝦寬麵 自家製麵條, 新喀里多尼亞大蝦, 蕃茄乾, 辣椒, 蕃茄醬, 帕爾馬巴馬臣芝士	188
香豌豆山羊芝士意大利燉飯 (V) 香豌豆泥, 毛豆, 聖莫爾山羊芝士	158

配菜

自家製麵包 牛油	38
香炒杏仁花椰菜苗	58
香炒雜菌 鮮冬菇, 白菌, 雞縱菌, 蒜蓉, 香芹	58
黑松露薯蓉	58
手切薯條	58

芝士

任選兩款 \$118 / 四款 \$188

米莫雷特 — 法國 / 牛奶
瑞布羅申 — 法國 / 牛奶
戈貢佐拉 — 意大利 / 牛奶
卡蒙伯爾 — 法國 / 牛奶
曼徹格 — 西班牙 / 羊奶
考姆特 (熟成兩年) — 法國 / 牛奶
配搭李子蜜餞醬及烤薄餅

甜品

焗紐約芝士蛋糕 覆盆子雪葩	78
軟黑朱古力蛋糕 雲尼拿籽雪糕	78
白森林蛋糕 櫻桃雪葩	78
香檳草莓慕斯蛋糕 開心果意式雪糕	78

澳洲赫里福德有機牛

澳必益赫里福德有機牛生長於澳洲中部，一個700多萬公頃的優質天然牧場。牛群於曠野綠地自由漫步，採食250多種野生花草。這種養殖方式除了有助養護土地的豐富生物多樣性外，更令赫里福德牛肉肉質純香，風味獨特，而且極具營養價值。

可持續發展海鮮

我們致力提供可持續發展海鮮。我們十分重視菜單上每個海鮮品種的來源及捕撈和養殖方法，以確保其可持續發展。如欲更深入了解有關可持續發展海鮮，請與我們的廚師團隊查詢。